

**WHITEWATER VALLEY WINE SOCIETY**  
**November 2021 Tasting**  
**A Tasting of South African Wines**  
**Presented by Lynda Mellor**

This month we welcomed Lynda Mellor on what was her second visit to our Society; her first visit being in the early 1990s when the Society met at Ravenscroft. This time Lynda presented wines from South Africa, an area which she is well-regarded for her knowledge and enthusiasm. She came to the wine industry by mistake, having been offered a sales position by a South African wine importer. She took the job, found her calling and has never looked back! In recent years, Lynda has been the UK Ambassador for Holden Manz wines, but sadly due to availability issues these wines could not be included at this tasting.

The evening started with two white wines. Our first was a **Buitenverwachting Sauvignon Blanc 2020** [14%, £13.99] that was a very pale colour with lemon hints. The bouquet was subdued and the traditional gooseberry palate understated. Not the 'beyond expectations' as its name suggests.

The second white wine was an **Annexkloof Xenna Chenin Blanc 2019** [13.3%, £13.8] that was unoaked and again pale in colour. There were hints of pear and apple on the nose but the palate lacked the intensity of other Chenin Blancs from the Western Cape.

The reds however, did not disappoint! The first was a **Muratie Melk's Blend 2018** [14%, £14.25] that was a luscious ruby red colour. A blend of Shiraz/Cabernet Sauvignon/Merlot and Mourvedre -36/33/20/11%, this medium bodied wine was well crafted with a palate of lush black fruit and hints of mocha.

The **KWV The Mentors Petit Verdot 2018** [14%, £17.99] had an intense ruby red colour and a subtle nose of cranberries accompanied by floral notes. With medium tannins, this was a 'chewy', well integrated wine full of sweet spice – intense with a lasting finish. Most enjoyable!

A South African tasting is not complete without a 'wine of origin' – this time a **Cloof Pinotage 2018** [14.5%, £14.40]. This wine from the crossing of Pinot Noir/Cinsault [Hermitage] grapes in the 1930s, proved to be a mouth-filling and well-rounded wine, dense ruby red in colour. On the palate it was smooth, plummy and chocolaty with a savoury finish.

And more enjoyable reds followed – next came an **Alto Shiraz 2017** [14%, £14.99] with a rich ruby red colour and a nose of red fruits, wood spice and hints of pepper. This medium-full-bodied wine had a good balance between finesse and structure and a spicy finish.

The **Barton Shiraz/Cabernet 2012** [14%, £14.75] that followed and produced by a new wine maker at the vineyard was a full-bodied red, deep and warming and full of spice from the Shiraz and a firm finish from the Cabernet – a robust and hearty wine with depth and complexity!

The evening ended with a **Ridgeback Cabernet Sauvignon 2015** [14%, £17.99] that had upfront cassis colour and flavour. This was a rich and intense plummy wine with hints of dried herbs. It had firm, ripe tannins and wood spice with minerality lingering on the finish.

Those Members present had a most enjoyable tasting and their thanks go to Lynda for her clear and informative presentation and to Cape Wine and Food, Staines for supplying the wine. Now re-acquainted we look forward to seeing Lynda again in the not-too-distant-future.